



## **MOBILE VENDING TRUCK – PACKAGED FOODS ONLY - REQUIREMENTS**

Mobile vending trucks are mobile food units operated from a motor vehicle that vends only pre-packaged food products. In order to operate a mobile truck within the City of Arlington, the following requirements must be met:

### **Permit Requirements**

It is a violation of City of Arlington Health Ordinance to operate a mobile vending truck without a current Mobile Food Establishment Permit. For additional information, contact the Community Development & Planning Department at 817-459-6502. Trucks are inspected at the Community Development & Planning Department located at 101 W. Abram, between the hours of 8:30 a.m. and 9:30 a.m. on Tuesdays and Thursdays. A permit will be issued upon completion of the application, payment of the annual permit fee, and approval of the construction and sanitation of the unit. All permits expire on December 31 of each year. Trucks must be inspected and permitted prior to expiration each year. Drivers must present a valid Texas Driver's License and proof of valid vehicle liability insurance in order to be issued a mobile food service permit.

### **Commissary**

All mobile food units must operate from a permitted commissary. If the commissary is not under the same ownership as the mobile food unit, then a commissary approval form must be completely filled out, signed and notarized by the commissary owner. This form must include the services that the commissary is providing. The notarized commissary approval form must be filed with the application for a Mobile Food Establishment Permit and must be provided each year at the time of renewal. All commissaries must be pre-approved prior to permitting. Please allow up to ten (10) days for processing of the commissary approval.

The commissary must meet the following requirements:

- The facility must be permitted and inspected by a regulating health authority.
- The facility must provide for storage of food and single service articles, washing and sanitizing of food contact equipment, disposal of waste water, washing of vehicles, and storage of vehicles over-night. Residential homes or apartments will not be permitted as commissaries for mobile food units.
- All food products must be properly packaged, labeled, and obtained from approved source, except for beverages dispensed from covered urns prepared at the commissary.

## **Construction**

- Floors and floor coverings shall be constructed of smooth, durable, material such as linoleum, plastic, or metal.
- Walls and ceiling must be light-colored, smooth, non-absorbent, and easy to clean.
- Vehicles must be in good repair and have a current safety inspection sticker from the Texas Department of Motor Vehicles.
- All freezers, refrigerators, and hot holding units must be mechanically powered. Ice alone is not sufficient to maintain temperature of potentially hazardous foods. Thermometers must be provided for each food holding unit.
- Foods must be protected from contamination at all times. Chest-type freezers must be protected from overhead contamination by providing an enclosure over the freezer.
- All single-service articles must be properly stored at least 6 inches above the floor and protected from dust, and contamination at all times.
- Cleaning and sanitizing supplies must be properly labeled and stored separate from and below any food or food contact surfaces.
- Covered trash container must be provided for the accumulation of trash from the vending areas.
- Liquid waste, including beverage syrups, must be collected in a holding tank and disposed of into a sanitary sewer at the commissary location.
- The firm name, address, and phone number must be on both sides of the vehicle in at least 2" letters in contrasting letters.

## **Operations**

All mobile food units must meet all of the applicable requirements of the City of Arlington Health Code including:

- All food temperatures must be maintained at the proper temperature at all times. Cold foods must be maintained at 41 F or below. Hot foods must be maintained at 135 F or above. Foods must be rapidly reheated to 165 F within 1 hour. Hot holding units are not designed for this purpose. No potentially hazardous foods are allowed to be stored outside of the holding units.
- All foods must be obtained from approved sources and properly labeled. Foods obtained from retail food establishments must also have proper labeling and the establishment must be registered as a food manufacturer with the Texas Department of Health. Foods requiring USDA inspection must have the proper USDA seal. Only approved foods may be sold. No food preparation is allowed on the truck.
- All toxic items must be properly labeled and stored separate from food and food contact surfaces.
- All single service items must be protected from contamination and dispensed in a sanitary manner.
- All ice must be drained. No food may be stored in undrained ice. Open bins of ice may not be added to beverages. Ice and beverages must be self-dispensed from an urn or ice-dispensing unit.

- All food and single service articles must be properly stored in the service portion on the vehicle. No food or single service articles may be stored in the cab of the truck.
- The exterior and interior of the vehicle must be kept clean and in good repair. All accumulated trash must be stored in a covered container. Full trash containers must be disposed of promptly in authorized dumpsters.